



## **\$90 Per Person**

*Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Salmon Pate, White Bean Relish, Fresh Artisan Bread and Butter,  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks*

*Also includes 2 hours service of: Bud Light Draft and house red and white wines*

### **Starter Course Selections – guests will select one**

*Tempura Asparagus – Miso-mustard sauce*

*Colossal Shrimp Cocktail –poached in aromatic courté bouillon with fiery house sauce*

### **Salad Course**

*Muer’s Hand Shredded Coleslaw – in herb vinaigrette*

### **Entrée Selections – guests will select one**

*Broiled Lake Superior Whitefish – Broiled and served with fresh lemon*

*Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie*

*Grilled Scottish Salmon – Chef’s seasonal preparation*

### **Side Items – served family style**

*Creamed Spinach*

*Joe Muer Stewed Tomatoes*

### **Dessert**

*Chef’s Choice of Sorbet*

*Prices do not include 6% sales tax and 23% gratuity*



## **\$103 per person**

*Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter,  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks*

*Also includes 2 hours service of: Bud Light Draft and house red and white wines*

### **Starter Course Selections – guests will select one**

*Oysters Rockefeller – oysters topped with classic creamed spinach,  
crisp bacon and Pernod, gratin with gruyere cheese*

*Colossal Shrimp Cocktail – poached in aromatic court bouillon with fiery house sauce*

### **Salad Course**

*Martha's Vineyard – Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts,  
red onions with raspberry vinaigrette*

### **Entrée Selections – guests will select one**

*Char-Grilled USDA Prime Petite 6oz. Filet Mignon – with Signature Zip Sauce*

*Oven Roasted Barramundi – Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic*

*Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie*

*Grilled Scottish Salmon – Chef's seasonal preparation*

### **Side Items – served family style**

*Creamed Spinach*

*Joe Muer Stewed Tomatoes*

### **Dessert Selections – guests will select one**

*Joe Muer Famous Coconut Cake*

*New York Style Cheesecake*

*Chocolate Cake*

*Prices do not include 6% sales tax and 23% gratuity*



## **\$115 Per Person**

*Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter,  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks*

*Also includes 2 hours service of: Bud Light Draft and house red and white wines*

### **Starter Course Selections – guests will select one**

**Shrimp Ilene** – Colossal baked shrimp in toasted almond lemon butter  
**Oysters Rockefeller** – oysters topped with classic creamed spinach,  
crisp bacon and Pernod, gratin with gruyere cheese

### **Salad Course**

**Roquefort Wedge** – Crisp iceberg, French-Roquefort dressing, tomatoes, bacon and hard cooked egg

### **Entrée Selections – guests will select one**

**Oven Roasted Barramundi** – Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic  
**Char-Grilled USDA Prime 8oz. Filet Mignon** - Served with whipped potatoes and tender asparagus spears  
**Broiled Lobster Tail** – served with maître d’hotel butter, whipped potatoes  
and tender asparagus spears  
**Surf and Turf** – Petit Char-Grilled Filet Mignon, seared Georges Banks Sea Scallops,  
whipped potatoes and tender asparagus spears

### **Side Items – served family style**

Creamed Spinach  
Joe Muer Stewed Tomatoes

### **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake  
New York Style Cheesecake  
Chocolate Cake

*Prices do not include 6% sales tax and 23% gratuity*



## **\$195 Per Person**

*Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter.  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks*

*Also includes 2 hours service of: Bud Light Draft, Bell's Two Hearted Draft, Stella Artois Draft,  
Ferrari-Carano Cabernet & Ferrari-Carano Chardonnay*

### **Starter Course Selections – guests will select one**

**Lobster Corn Dog** – Served with Napa cabbage slaw and pommery hollandaise  
**Oysters Rockefeller** – two oysters topped with classic creamed spinach,  
crisp bacon and Pernod, gratin with gruyere cheese

### **Salad Course**

**Roquefort Wedge** – Crisp iceberg, French-Roquefort dressing, tomatoes, bacon, and hard cooked egg

### **Entrée Selections – guests will select one**

**Dover Sole a la Meuniere** – Herbs de Provence, lemon brown butter  
**Wagyu Short Rib and Executive Shrimp Diablo** – Horseradish whipped potatoes, parsnip puree,  
cipollini onion, rutabaga, swiss chard, cabernet demi  
**South African Twin Lobster Tails** – Served with whipped potato, asparagus and drawn butter  
**Deluxe Surf and Turf** – 8oz. Char-Grilled Filet Mignon, 5oz. South African Lobster Tail, whipped potatoes,  
tender asparagus spears and drawn butter

### **Side Items – served family style**

Creamed Spinach  
Joe Muer Stewed Tomatoes  
Black Truffle Macaroni and Cheese

### **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake  
New York Style Cheesecake  
Chocolate Cake

*Prices do not include 6% sales tax and 23% gratuity*